DEVELOPMENT OF FIBRE ENRICH BISCUIT BY USING JACKFRUIT *(Artocarpus heterophyllus)* RIND POWDER

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ABSTRACT

Jack fruit is one of the most important delicious fruit in the world. The raw jackfruit can be divided into edible (47%) and non-edible (58%); the edible portion consists of bulbs and seeds, and the non-edible portion consists of the skins, peels, and rinds are left as waste material. Jack fruit rinds are normally disposable waste material by food industries. This residue creates a potential threat as a waste product to the environment. Now a days there is a rising interest in consuming health-beneficial food products. Biscuits are extensive can be used as a fortification source due to their long shelf life and are highly acceptable. Incorporating the jackfruit rind powder with wheat flour can enhance the nutritional value of the biscuits to solve the nutritional problem especially to enhance the fibre content of the product. The main objectives of this study were to develop jack fruit-based high fibre biscuits by utilizing jackfruit rind powder in biscuits formulation and to characterize the physical and nutritional properties of produced high fibre biscuits. For that, jack fruit, rind pieces were undergone a few soaking and washing steps before getting dried and milled jack fruit rind powder. Then obtain jack fruit rind powder incorporated with wheat flour. Biscuits were prepared based on wheat flour substituted with jack fruit rind powder in different concentrations including 5% (T2), 10% (T3), 15% (T4), and 20 %(T5) and also control treatment 0% (T1). Based on the jack fruit rind powder incorporated with Wheat flour biscuits were undergone proximate, physical, and sensory evaluation. The incorporation of jack fruit rind powder caused a significant influence on sensory, physical, and chemical attributes. Increasing the level of jack fruit rind powder level supplemented with wheat flour caused an increased in the darkness of biscuits to compared to the control treatment. And also biscuit samples substituted with 5% of jack fruit rind powder (T2) had the highest mean scores of overall acceptances.

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